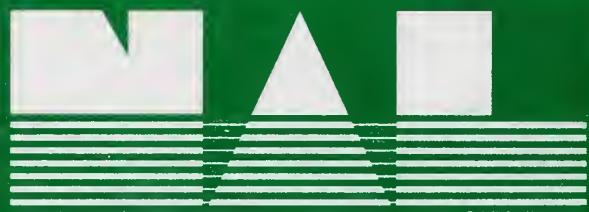


Historic, Archive Document

Do not assume content reflects current scientific knowledge, policies, or practices.

Reserve
aTX556
.P9N382
1996

**United States
Department of
Agriculture**



National Agricultural Library



[Catalog Home](#) | [About the Catalog](#) | [New Search](#) | [Databases](#) | [Titles List](#) | [History](#) | [Patron Info](#) | [Login](#) | [Item Request](#) | [Help](#)

[Contact Us](#)

Database Name: National Agricultural Library

Search Request: Search = (Nationwide raw ground chicken microbiological survey)[in Title]

Search Results: Displaying 1 of 2 entries

[Next](#)

[Brief Record](#) | [Full Record](#) | [MARC Record](#)

Nationwide raw ground chicken microbiological survey.

000 01641cam a2200397 a 450

001 794800

005 20101004071328.0

008 970424s1996 dcu b f000 0 eng c

016 7_ |a CAT10826386 |2 DNAL

035 __ |a (OCOLOC)ocm36579502 030606

035 __ |9 0826-38660

035 __ |a 794800

040 __ |a AGL |c AGL

042 __ |a pcc

049 __ |a AGLL

070 0_ |a aTX556.P9N382 |b 1996

072 __ |a Q203

245 00 |a Nationwide raw ground chicken microbiological survey.

260 __ |a Washington, DC : |b U.S. Dept. of Agriculture, Food Safety and Inspection Service, Science and Technology, Microbiology Division, |c [1996]

300 __ |a 8 p. ; |c 28 cm.

500 __ |a Cover title.

500 __ |a "May 1996."

504 __ |a Includes bibliographical references (p. 6).

520 __ |a "The objective of the nationwide raw ground chicken microbiological survey was to provide estimates of the national prevalence and levels of selected bacteria of public health concern in raw ground chicken produced in plants operating under federal inspection"--P.2.

530 __ |a Also available via remote access.

650 _0 |a Chickens |x Microbiology |z United States.

650 _0 |a Chickens |x Inspection |z United States.

653 __ |a food safety research

655 _3 |a Internet resource

710 1_ |a United States. |b Food Safety and Inspection Service. |b Science and Technology. |b Microbiology Division.

856 4_ |u <http://www.fsis.usda.gov/OPHS/baseline/steer1.pdf>

930 __ |a 19990702 |b 19990709 |c 00000000

939 __ |a 19970501 |b 19970508 |c 00000000

939 __ |a 19990624 |b 00000000 |c 00000000

945 __ |d sld |e 97/03/18 |f sp |g 97/04/24

946 __ |a USDA

[Next](#)

[Print, Save or E-mail](#)



United States
Department of
Agriculture

Food Safety
and Inspection
Service

Science and
Technology

Microbiology
Division

May 1996

Nationwide Raw Ground Chicken Microbiological Survey

NATIONWIDE RAW GROUND CHICKEN

MICROBIOLOGICAL SURVEY

EXECUTIVE SUMMARY

During March through May 1995 and September through November 1995, raw ground chicken samples were collected from plants operating under Federal inspection. From the 30 plants producing the product, two hundred eighty-five samples were analyzed to estimate the national prevalence and levels of bacteria of public health concern in raw ground chicken as currently produced. The samples were analyzed for the presence of those bacteria most often associated with human illness as determined by foodborne illness reports; other pathogens of interest, because of the severity of human illness they produce; and certain bacteria, or groups of bacteria, thought to be of value as indicators of general hygiene or process control.

The national prevalence of the Aerobic Plate Count was estimated to be 100%; total coliforms, 99.7%; *E. coli* (Biotype I), 99.3%; *Clostridium perfringens*, 50.6%; *Staphylococcus aureus*, 90.0%; *Listeria monocytogenes*, 41.1%; *Campylobacter jejuni/coli*, 59.8%; *Salmonella*, 44.6%. *Escherichia coli* O157:H7 was not recovered from any of the 285 samples analyzed. These product prevalences provide an estimate of the percentage of 25 gram samples of ground chicken that would be positive if the total volume of all the federally inspected ground chicken produced was analyzed.

INTRODUCTION

For ground chicken, the initial microflora reflects that of the chilled carcasses and thus is comprised chiefly of gram-negative aerobic psychrotrophic bacteria which are primarily considered spoilage bacteria, and to a lesser extent, pathogenic bacteria. The grinding process increases the surface area and distributes the microorganisms, originally present only on the surface, throughout the product, where environment conditions are favorable for their growth.⁽¹⁾⁽²⁾ Producers of any ground product must exercise considerable control over the microbiological condition of raw materials, equipment sanitation and temperature control to minimize the microbial content.

Raw ground chicken, as such, has not constituted a serious foodborne illness problem. This may be due to proper cooking since consumers typically cook ground chicken products well done. However, those who consume the product without adequate cooking have an increased risk of contracting salmonellosis or campylobacteriosis, since

Salmonella and *Campylobacter* can be associated with raw poultry.⁽³⁾ In addition, special care must be taken to avoid cross-contamination of ready-to-eat foods with raw ground chicken and in the cleaning and sanitizing of food preparation work surfaces after handling raw ground chicken, or any raw meat or poultry product.

OBJECTIVE

The objective of the Nationwide Raw Ground Chicken Microbiological Survey was to provide estimates of the national prevalence and levels of selected bacteria of public health concern in raw ground chicken produced in plants operating under Federal inspection. The survey was limited to approximately 300 samples, collected over two 8 week sampling intervals.

SURVEY DESIGN

Plants Included in the Sampling Frame:

The target population for the raw ground chicken survey was federally-inspected plants producing product labeled "ground chicken." A list of establishments to be sampled in the survey included those establishments which produce raw product labeled "ground chicken" as identified by various FSIS databases. Once a preliminary sampling frame was obtained, a list of establishments was then sent to the appropriate regions to determine if the designated establishments in their region produced ground chicken. The FSIS regional office was also asked to add other establishments that produced the product. Based on all information, a final sampling frame of 67 establishments that potentially produced ground chicken was compiled for this survey.

Sample Design, Collection and Description:

For the two sampling intervals of this study, samples were requested weekly from each establishment in the sampling frame. Random samples were collected by FSIS Inspectors-in-Charge following the procedures in FSIS Directive 10230.2 (8/6/92), instructions provided on computer generated sample collection request forms, and specific instructions applicable to this program. Samples consisted of one pound of raw ground chicken (finished product) collected from the processing line just prior to final packaging. The samples were bagged, placed in an insulated shipper with gel packs capable of maintaining refrigeration temperatures, and shipped to the laboratory via an overnight delivery service. Only those samples received at the laboratory within an established 38 hour window between sample collection and sample receipt, and with a sample receipt temperature of 0°C to 10°C, inclusive, were analyzed. Those samples received outside of those constraints were discarded.

Selection of Organisms:

For the purposes of this survey, the organisms selected were those most often associated with human illness as determined by foodborne illness reports ⁽⁴⁾⁽⁵⁾ or certain pathogens of concern because of the severity of the illness they produce in humans:

- *Salmonella*
- *Staphylococcus aureus* (coagulase positive staphylococci)
- *Clostridium perfringens*
- *Escherichia coli* O157:H7
- *Campylobacter jejuni/coli*
- *Listeria monocytogenes*

Data on certain bacteria, or groups of bacteria, thought to be of value as indicators of general hygiene or process control were also collected⁽⁶⁾:

- Total coliforms
- *Escherichia coli* (Biotype I)
- Aerobic Plate Count (APC) at 35°C (total viable aerobic microorganisms)

Laboratory Methods:

The laboratory methods used were identical to those used in the Nationwide Federal Plant Raw Ground Beef Microbiological Survey⁽⁷⁾.

The Aerobic Plate Count (APC) at 35°C, total coliforms, *E. coli* (Biotype I), *C. perfringens* and *S. aureus* are reported as colony forming units (cfu) per gram. *L. monocytogenes*, *C. jejuni/coli*, *E. coli* O157:H7 and *Salmonella*, because they require enrichment, are reported as the Most Probable Number estimate of bacterial population density (MPN) per gram. For these pathogenic bacteria, 25 gram samples were first analyzed by a qualitative enrichment method with a minimum detection level of 0.04 organisms per gram (i.e. at least 1 organism in the 25 g sample). If positive, the analysis was repeated on a separate 25 gram portion of the original sample using the MPN method for enumeration which has a minimum detection level of 0.03 MPN per gram. In some cases, insufficient sample reserve was available to perform all required enumeration analyses. Differences in the number of samples enumerated are noted in the tables.

Statistical Methods:

National prevalences provide an estimate of the percentage of 25 gram portions of raw ground chicken that would be positive for a particular microorganism if the total volume of all the federally inspected raw ground chicken produced was analyzed.

Plants with higher production volumes will have a greater impact on the overall bacterial profile of federally inspected ground chicken.

- For example, if plant #1 has a prevalence of 10% positive for *Salmonella* and produced 100 pounds and plant #2 has a 20% positive rate for the same organism but produces 200 pounds, the overall prevalence for the 300 lbs of product would be about 17%.
- On the other hand, if plant #1 had a 20% positive rate for *Salmonella* and produced 100 pounds and plant #2 had 10% positive for *Salmonella* and produced 200 pounds, the overall prevalence for the 300 lbs of product would be about 13%.

Prevalence and level data are based on the microbiological analyses performed on a 25 gram sample of raw ground chicken. Prevalences and average levels were statistically estimated by weighting each result according to the volume of ground chicken produced for that week by the plant. Standard errors of estimates were derived and calculated using statistical methods.

Data Limitations:

The survey was designed to provide estimates of national prevalences and levels of selected microorganisms in raw ground chicken. The data obtained provides a first-hand indication of which microorganisms might be present in federally inspected raw ground chicken. These results are useful for comparison purposes, for example, for comparing these results with future survey results obtained using the same methodology. The information also could be useful for determining relationships between different organisms.

The survey was not designed to provide microbiological information for individual plants. In order to obtain such information, one would need to collect a large number of samples from each plant over a period of time.

Sampling of establishments occurred over a relatively short period of time (March - May and September - November 1995) and not continuously over a complete year. As a result, the estimates as presented may not reflect possible seasonal differences.

RESULTS

Based on available resources, it was estimated that 300 samples could be collected. To obtain approximately 300 samples, the survey was conducted in two intervals, from March 1995 through May 1995 and September 1995 through November 1995, since the first sampling interval only yielded half of the samples. At the time of the survey, 30 out of the 67 plants in the original frame reported operating and producing raw ground chicken during

both sampling periods. From those 30 plants, 285 sets of analytical results were obtained and used for the final statistical summaries. From this data, it is estimated that at the time of the survey, these plants produced on average approximately 9.5 million pounds of raw ground chicken per week during the survey.

The prevalences shown in Table 1 represent the percent of 25 gram samples estimated to be positive for that analysis if the total volume of all federally inspected ground chicken produced was analyzed. The national prevalence of the Aerobic Plate Count was estimated to be 100%; total coliforms, 99.7%; *E. coli* (Biotype I), 99.3%; *Clostridium perfringens*, 50.6%; *Staphylococcus aureus*, 90.0%; *Listeria monocytogenes*, 41.1%; *Campylobacter jejuni/coli*, 59.8%; *Salmonella*, 44.6%. *Escherichia coli* O157:H7 was not recovered from any of the 285 samples analyzed.

National levels of bacteria per gram of product are presented in Table 2. The mean levels are expressed as both the log mean and the geometric mean; the geometric mean is the antilog of the log mean. For example, in Table 2, the geometric mean level for estimated product prevalence of viable aerobic bacteria recovered in the Aerobic Plate Count @ 35°C was 35,621 cfu per gram (cfu/gram); the corresponding log mean was 4.55. The geometric means of total coliforms and *E. coli* (Biotype I), when detected, were 717 cfu/gram and 286 cfu/gram, respectively. When positive for a specific pathogen, the geometric mean of *S. aureus* was 130 cfu/gram; *C. perfringens*, 25 cfu/gram; *C. jejuni/coli*, 4.75 MPN/gram; *Salmonella*, 1.27 MPN/gram; and *L. monocytogenes*, 1.03 MPN/gram.

REFERENCES

1. Brune, H.E. and F.E. Cunningham. 1971. A review of microbiological aspects of poultry processing. *World's Poultry Sci. J.* 27:223-240.
2. Maxey, R.B., G.W. Froning, T.E. Hartung. 1973. Microbial quality of ground poultry meat. *Poultry Sci.* 52:486-491.
3. Lammerding, A.M., M.M. Garcia, E.D. Mann, Y. Robinson, W.J. Dorward, R.B. Truscott, and F. Tittiger. 1988. Prevalence of *Salmonella* and thermophilic *Campylobacter* in fresh pork, beef, veal and poultry in Canada. *J. Food Prot.* 51(1):47-52.
4. Bryan, F.L. 1980. Foodborne diseases in the United States associated with meat and poultry. *J. Food Protection* 43:140-150.
5. Bean, N.H. and P.M. Griffin. 1990. Foodborne disease outbreaks in the United States, 1973-1987. *J. Food Protection*. 53:804-817.
6. Subcommittee on Microbiological Criteria, Committee on Food Protection, Food, and Nutrition Board, National Research Council. 1985. An Evaluation of Role of the Microbiological Criteria for Foods and Food ingredients. National Academy Press, Washington, DC.
7. Food Safety and Inspection Service. 1993. Nationwide Federal Plant Raw Ground Beef Microbiological Survey, Concept Paper. U.S. Department of Agriculture.

Table 1. Estimated National Prevalences of Selected Bacteria in Raw Ground Chicken Produced under Federal Inspection

Microorganism	Samples Analyzed	Prevalence ^a	SE ^b
Direct Enumeration			
Aerobic Plate Count @ 35°C	285	100.0	NA ^c
Total Coliforms	285	99.7	NA ^c
<i>Escherichia coli</i> (Biotype I)	285	99.3	0.1
<i>Clostridium perfringens</i>	285	50.6	5.9
<i>Staphylococcus aureus</i>	285	90.0	1.8
MPN Enumeration			
<i>Listeria monocytogenes</i>	285	41.1	2.4
<i>Campylobacter jejuni/coli</i>	283 ^d	59.8	4.1
<i>Escherichia coli</i> O157:H7	285	0	NA ^c
<i>Salmonella</i> spp.	285	44.6	4.9

^a Estimates are weighted by weekly production estimates with an adjustment for non-response and non-producers.

^b Standard Error of prevalence.

^c NA = not applicable.

^d Insufficient tissue available to perform all analyses on two samples.

Source: Nationwide Raw Ground Chicken Microbiological Survey (March - May and September - November 1995)

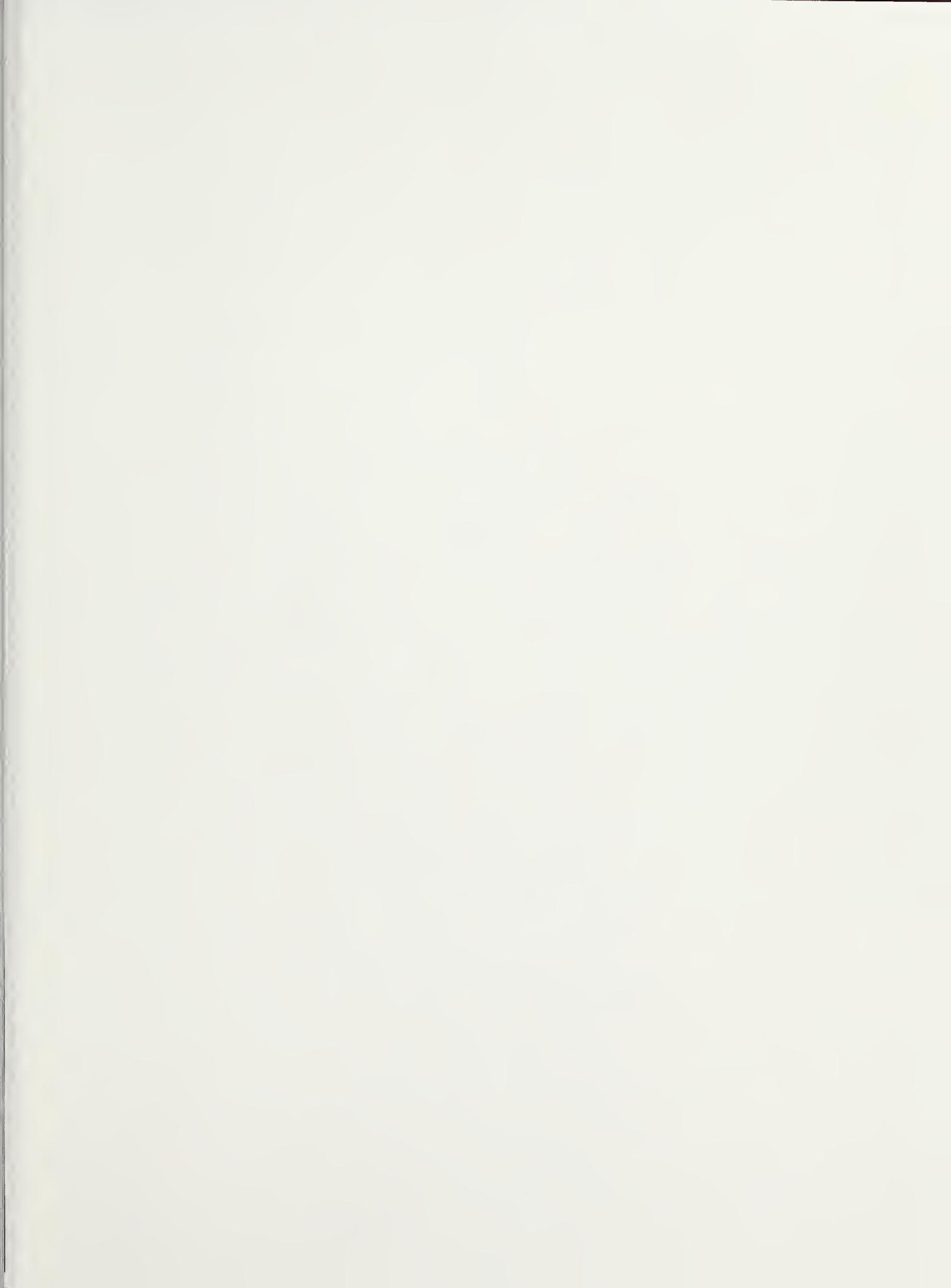
Table 2.

Estimated National Mean Levels of Selected Bacteria in Raw Ground Chicken Produced under Federal Inspection.

Microorganism	Number of Samples Quantified	Number of Quantified Samples Positive ^a	Level of Positives ^b			
			Log ₁₀ Mean ^c	SE ^d	Geometric Mean ^e	95% CI ^e
Direct Enumeration (cfu/g)						
Aerobic Plate Count @ 35°C	285	285	4.55	0.04	35,621	(30,100; 42,100)
Total Coliforms	285	283	2.86	0.06	717	(548, 937)
<i>Escherichia coli</i> (Biotype I)	285	275	2.46	0.08	286	(203, 404)
<i>Clostridium perfringens</i>	285	121	1.39	0.10	25	(16, 39)
<i>Staphylococcus aureus</i>	285	222	2.11	0.05	130	(103, 162)
MPN Enumeration (MPN/g)						
<i>Listeria monocytogenes</i>	106 ^f	52	0.01	0.01	1.03	(0.98, 1.09)
<i>Campylobacter jejuni/coli</i>	156 ^f	118	0.68	0.04	4.75	(3.99, 5.65)
<i>Escherichia coli</i> O157:H7	0	NA ^g	NA ^g	NA ^g	NA ^g	NA ^g
<i>Salmonella</i> spp.	131 ^f	76	0.10	0.01	1.27	(1.22, 1.33)

^a Positive by quantitative method.^b Levels only of those samples found positive by quantitative method.^c Estimates are weighted by weekly production estimates with an adjustment for non-responders and non-producers.
^d Standard Error of the log₁₀ mean of positives. The Standard Error can be used to construct confidence intervals for the log₁₀ mean of positives.^e Confidence Interval for the geometric mean of positives.^f Only those samples found positive by qualitative method were quantified.
^g NA = not applicable.

Source: Nationwide Raw Ground Chicken Microbiological Survey (March - May and September - November 1995)



United States Department of Agriculture
Food Safety and Inspection Service
Room 0157-South Building
Washington, DC
20250

OFFICIAL BUSINESS
Penalty for Private Use, \$300

FIRST-CLASS MAIL

NATIONAL AGRICULTURAL LIBRARY



1022293651

* NATIONAL AGRICULTURAL LIBRARY



1022293651